

Food Establishment Inspection Report

Local Health Department Name and Address		No. of Risk Factor/Intervention Violations	Date
Establishment		No. of Repeat Risk Factor/Intervention Violations	Time In
License/Permit #		Permit Holder	Time Out
Street Address		Risk Category	
City/State		Purpose of Inspection	
ZIP Code			
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS			
Circle designated compliance status (N, OUT, N/G, N/A) for each numbered item N=In compliance OUT=not in compliance N/G=Not observed N/A=not applicable Mark "X" in appropriate box for COG and/or R COG=corrected on-site during inspection R=repeat violation		Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.	
Compliance Status		COG	R
Supervision			
1	In, Out	Person in charge present, demonstrates knowledge, and performs duties	
2	In, Out, N/G	Certified Food Protection Manager (CFPM)	
Employee Health			
3	In, Out	Management, food employee and conditional employee knowledge, responsibilities and reporting	
4	In, Out	Proper use of restriction and exclusion	
5	In, Out	Procedures for responding to vomiting and diarrheal events	
Good Hygienic Practices			
6	In, Out, N/G	Proper eating, tasting, drinking, or tobacco use	
7	In, Out, N/G	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands			
8	In, Out, N/G	Hands clean and properly washed	
9	In, Out, N/A, N/G	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	
10	In, Out	Adequate handwashing sinks properly supplied and accessible	
Approved Sources			
11	In, Out	Food obtained from approved source	
12	In, Out, N/A, N/G	Food received at proper temperature	
13	In, Out	Food in good condition, safe, and undeteriorated	
14	In, Out, N/A, N/G	Required records available: shelfstock tags, parasite destruction	
GOOD RETAIL PRACTICES			
Good Retail Practices are preventative measures to control the addition of pathogen, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "O" in appropriate box for COG and/or R COG=corrected on-site during inspection R=repeat violation			
Compliance Status		COG	R
Safe Food and Water			
10		Pasteurized eggs used where required	
11		Water and ice from approved source	
12		Variance obtained for specialized processing methods	
Food Temperature Control			
13		Proper cooking methods used, adequate equipment for temperature control	
14		Hot food properly cooked for hot holding	
15		Approved thawing methods used	
16		Thermometers provided & accurate	
Food Identification			
17		Food properly labeled, original container	
Prevention of Food Contamination			
18		Insects, rodents, and animals not present	
19		Contamination prevented during food preparation, storage and display	
20		Personal cleanliness	
41		Wiping cloth: properly used and stored	
42		Washing fruits and vegetables	
Protection from Contamination			
15	In, Out, N/A, N/G	Food separated and protected	
16	In, Out, N/A	Food-contact surfaces: cleaned and sanitized	
17	In, Out	Proper disposition of returned, previously served, reconditioned and unsafe food	
Time/Temperature Control for Safety			
18	In, Out, N/A, N/G	Proper cooking time and temperatures	
19	In, Out, N/A, N/G	Proper reheating procedures for hot holding	
20	In, Out, N/A, N/G	Proper cooling time and temperatures	
21	In, Out, N/A, N/G	Proper hot holding temperatures	
22	In, Out, N/A, N/G	Proper cold holding temperatures	
23	In, Out, N/A, N/G	Proper date marking and disposition	
24	In, Out, N/A, N/G	Time as a Public Health Control: procedures & records	
Consumer Advisory			
25	In, Out, N/A	Consumer advisory provided for raw/undercooked food	
Highly Susceptible Populations			
26	In, Out, N/A	Pasteurized foods used, prohibited foods not offered	
Food/Color Additives and Toxic Substances			
27	In, Out, N/A	Food additives: approved and properly used	
28	In, Out, N/A	Toxic substances properly identified, stored, and used	
Conformance with Approved Procedures			
29	In, Out, N/A	Compliance with variance/specialized process/recipe	
Proper Use of Utensils			
43		In-use utensils: properly stored	
44		Utensils, equipment & linens: properly stored, dried, & handled	
45		Single-use/single-service articles: properly stored and used	
46		Gloves used properly	
Utensils, Equipment and Vending			
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
48		Handwashing facilities: installed, maintained, & used; test strips	
49		Non-food contact surfaces clean	
Physical Facilities			
50		Hot and cold water available; adequate pressure	
51		Flaming (installed) proper backflow device	
52		Sewage and waste water properly disposed	
53		Toilet facilities: properly constructed, supplied, & cleaned	
54		Garbage & refuse properly disposed; facilities maintained	
55		Physical facilities installed, maintained, and clean	
56		Adequate ventilation and lighting; designated areas used	
Employee Training			
57		All food employees have food handler training	
58		Allergen training as required	

#1

#2

#3

#4

#5

Inspection Report Guidance

#1: Scores/grades will no longer be used by local health departments. This area of the inspection report will simply document the total number of Foodborne Illness Risk Factors and Public Health Interventions (top half of the inspection report, explained in #3) and the total number of repeat Foodborne Illness Risk Factors and Public Health Interventions.

#2: Local health departments assign each food establishment a risk category based on the menu, operations, special processes, and/or population served. The risk categories are defined in the Illinois Food Code 750.100. Inspection frequency is also determined by the risk category assigned.

#3: The top half of the inspection report are violations that are most often associated with foodborne illness and are referred to as “Foodborne Illness Risk Factors and Public Health Interventions.” Most of these violations must be corrected on site during the inspection or within a certain period of time determined by the local health department’s enforcement procedures.

#4: Each of the 29 Foodborne Illness Risk Factors and Public Health Intervention violations are reviewed during the local health department’s routine inspection. The violation is either “IN” = in compliance, “OUT” = out of compliance, “N/A” = not applicable, or “N/O” = not observed. Some violations, such as proper handwashing, would only be IN or OUT, because handwashing is applicable in all types of food establishments and the practice should be observed during an inspection. If an inspector is there during a period where a food delivery is not taking place, then that violation for food received at proper temperatures would be “N/O” or if an establishment does not use food additives, then that violation would be marked as “N/A.”

#5: The bottom half of the inspection report are violations referred to as Good Retail Practices (GRPs). These are violations that are important to food safety and sanitation as well but are not as critical in nature as the Foodborne Illness Risk Factor and Public Health Interventions.

#6: Food and equipment temperatures are recorded here.

#7: Inspector will document observations here, including the violation item numbers, violation observed, and the time period in which the violation must be corrected.

#8: Up to four Certified Food Protection Manager (CFPM) certifications are recorded here. In high and medium risk category food establishments, it is required that any employee serving as the Person In Charge (PIC) has an ANSI accredited Certified Food Protection Manager certification (ServSafe, NRFSP, Prometric, 360training/Learn2Serve, or StateFoodSafety.com). There must be a PIC on duty at any time food is being prepared or served. For information on FSSMC/CFPM, see our website: <http://www.dph.illinois.gov/topics-services/food-safety/fssmc>

#9: Page 3 of the inspection report is typically only used if the inspector needs additional space to write.